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RECORDED

*Date of Application, 31st Oct., 1889*
*Complete Specification Left, 25th July, 1890—Accepted, 30th Aug., 1890*

PROVISIONAL SPECIFICATION.

## An Improvement in the Manufacture of Bread, Cakes, and Biscuits.

I ROBERT WILLIAM PENROSE, of 112ª Drayton Park Highbury London N. Bread & Biscuit Manufacturer do hereby declare the nature of this invention to be as follows :—

My invention consists of an admixture of raw or dried either whole or ground germ of wheat or other grain with already fermented dough, sponge, or ferment, to make either white or brown bread biscuits of a more digestive and nutritious description than that in use at present, also brown or white unfermented bread either raised with chemicals or aerated.

This is effected by mixing into already fermented dough, sponge, or ferment germ in an unchanged or raw state either fresh or dried at a temperature below 212 degrees Fah. so as to preserve the diastase unaltered.

Dated this 31st day of October 1889.

ROBERT W. PENROSE.

COMPLETE SPECIFICATION.

## An Improvement in the Manufacture of Bread, Cakes, and Biscuits.

I, ROBERT WILLIAM PENROSE of 57 Aubert Park Highbury London Baker, do hereby declare the nature of this invention and in what manner the same is to be performed, to be particularly described and ascertained in and by the following statement :—

My invention relates to an improved method of making bread, cakes and biscuits, which will very materially increase the nutricious and digestive properties of these articles of food by adding natural phosphates albuminoids and other valuable properties contained in the wheat germ.

In carrying out my invention I take dough or batter which is in a state ready for baking and work into it a quantity of whole or ground germ equal to about 15 *per cent.* in its raw or unchanged state, or after being dried at a temperature below 200 degrees Far. so that the diastase remains unaltered this immediately after mixing is moulded or stamped into shape and having been rolled in or dusted with the whole germ is put in closed tins or exposed in the ordinary way in an oven heated to about 500 deg. F.

Having now particularly described and ascertained the nature of my said invention and in what manner the same is to be performed, I declare that what I claim is

The manufacture of bread cakes and biscuits in the manner hereinbefore described and containing a larger percentage of natural unaltered germ that would be otherwise possible without rendering the bread cakes and biscuits stickey and sad through the action of the diastase on the flour whilst in the dough stage.

Dated this Twenty-fifth day of July 1890.

ROBERT WILLIAM PENROSE.

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[*Price* 4*d.*]